



**Hospice du Rhône Paso Robles
April 21 – 23, 2022**

Twenty-Two Varieties. One Vision.

Hospice du Rhône's flagship event in Paso Robles, California gathers an international community to celebrate Rhône wines and winemakers.

California, USA— Hospice du Rhône ® (HdR), an international wine organization based in San Luis Obispo, will host their biannual Paso Robles event April 21 - 23, 2022 at the Paso Robles Event Center in California. They are pleased to present the 2022 **Rhône-Around Dinner Series** in partnership with Rhône variety wine producers and Paso Robles restaurants.

All producers participating in the **Rhône-Around Dinner Series** will also be pouring their wines in the Opening and Closing Tastings at the Paso Robles Event Center on Friday, April 22nd and Saturday, April 23rd.

Rhône-Around Dinner Series | April 21 & 22, 2022

Thursday, April 21, 2022 7pm

- Clos Solène and Domaine la Barroche at *Il Cortile Ristorante*
- E. Guigal and Château de Nalys at *Six Test Kitchen*
- Ventoux at *Les Petites Canailles*

Friday, April 22, 2022 7pm

- E. Guigal and Château de Nalys at *Six Test Kitchen*
- No Stones Unturned: The Wines of Christophe Baron at *BL Brasserie*
- The Rocks District at *Thomas Hill Organics*

Clos Solène and Domaine la Barroche at Il Cortile Ristorante

Thursday, April 21, 2022 7pm

Join Guillaume Fabre of Clos Solène, and Laetitia Barrot of Domaine La Barroche for an anticipated pairing of Paso Robles and Châteauneuf-du-Pape. A complementary selection of wines from Clos Solène, a 2018 Hospice du Rhône Blackberry Farm wine presenter, and the esteemed Domaine La Barroche will be accompanied by a five-course dinner at Il Cortile Ristorante.

Wines included, in tasting order:

- 2021 Clos Solène, La Rose
- 2018 Domaine La Barroche, Pure Blanc (Clairette)
- 2019 Clos Solène, Hommage Blanc (Roussanne and Viognier)
- 2010 Domaine La Barroche, Cuvée Julien Barrot (GSM)
- 2010 Clos Solène, Harmonie (GSM)
- 2016 Domaine La Barroche, Pure Signature (GSM)



2016 Clos Solène, Harmonie (GSM)
Domaine La Barroche, Cuvée Mystère
2017 Clos Solène, Hommage à nos Pairs (Syrah co-fermented with Viognier and Grenache)
Clos Solène, Sweet Clementine (Grenache and Syrah)

--

E. Guigal and Château de Nalys at Six Test Kitchen

Thursday, April 21, 2022 7pm and Friday, April 22, 2022 7pm

A three-time Hospice du Rhône Paso Robles seminar presenter, the exceptional third generation Northern Rhône Maison E. Guigal will share a selection of wines from the illustrious E. Guigal estate, along with their truly distinctive Châteauneuf-du-Pape estate, Château de Nalys. In attendance to share his incredible depth of knowledge on Maison E. Guigal will be Vice President of Vintus, Patrick Will.

Six Test Kitchen is an intimate dining experience, seating only twelve guests, and serving a twelve-course tasting menu evolving with the seasons of the California Central Coast. It is the first restaurant in San Luis Obispo County to hold a Michelin star.

Wines included, in tasting order:

2020 E. Guigal, Condrieu
2019 E. Guigal, Saint-Joseph Lieu Dit Blanc
2018 Château de Nalys, Châteauneuf du Pape Grand Vin Blanc
2016 E. Guigal, Côte-Rôtie La Mouline
2017 E. Guigal, Côte-Rôtie La Turquie
2018 Château de Nalys, Châteauneuf-du-Pape Grand Vin
2013 E. Guigal, Côte-Rôtie Chateau D'Ampuis

--

Ventoux at Les Petites Canailles

Thursday, April 21, 2022 7pm

From the Southern Rhône, an exciting selection of wines from five Ventoux AOC producers featured in the 2022 Hospice du Rhône Paso Robles seminar, *Ventoux, red hot cause it's cool*, moderated by Jeb Dunnuck. Explore the quality and singularity of an appellation on everyone's lips, paired with a dinner by Chef Julien Asseso of Les Petites Canailles, aka LPC.

Wines included:

2009 Chêne Bleu, Abélard
2014 Château Pesquié, Artemia
2015 Saint Jean du Barroux, Pierre Noire
2017 Château Juvenal, La Terre du Petit Homme
2017 Domaine de Fondrèche, Persia

--



No Stones Unturned: The Wines of Christophe Baron at BL Brasserie

Friday, April 22, 2022 7pm

A delightful evening with vigneron, Christophe Baron of Bionic Wines following the 2022 Hospice du Rhône Paso Robles seminar, *Horsepower Vineyards: The Hoofbeat of Tradition*, moderated by Jeb Dunnuck. Enjoy a captivating journey through the estates of Bionic Wines, beautifully paired with a five-course dinner prepared by Chef Laurent Grangien of BL Brasserie.

Wines included, in tasting order:

2015 Champagne Christophe Baron, Le Dessus du Bois Marie

2017 Cayuse, Cailloux Vineyard Viognier

2010 No Girls Wines, Grenache

2012 Horsepower, Sur Echalas Vineyard Syrah

2014 Wallah Wallah Special Syrah

--

The Rocks District at Thomas Hill Organics

Friday, April 22, 2022 7pm

From the Walla Walla Valley, a dynamic selection of Rhône variety wines from the hallmark producers included in the 2022 Hospice du Rhône Paso Robles seminar, *Syrah to Rock the World: The Rocks District of Milton-Freewater*, moderated by Elaine Chukan Brown. Explore what makes the Walla Walla Valley a singular viticultural region for Rhône varieties. Paired with a four-course dinner prepared by Thomas Hill Organics.

Wines included, in tasting order:

2019 The Walls, Lip Stinger White Blend

2021 Rôtie Cellars, Southern White

2017 Rasa, Veritas Sequitur Grenache/Syrah

2019 PÁŠXA, River Rock Vineyard Grenache

2019 Force Majeure, SJR Vineyard Syrah

2019 Delmas, SJR Vineyard Syrah

2019 Rôtie Cellars, Northern Blend

2019 Force Majeure, Red Mountain Estate Syrah

2019 Valdemar, Blue Mountain Vineyard Syrah

Dinners start at \$250 and go on sale February 22, 2022 10am PST. To purchase tickets visit www.hospicedurhone.org.

Instagram: HospiceduRhône *Facebook:* HospiceduRhôneIntl #HdRPaso #HdRPaso2022

For all press inquires, please contact Erin Carroll at erin@hospicedurhone.org